

SHARE

LOADED SLOPPY JOE CHEESE FRIES

house-cut french fries,
house-made ANGUS RESERVE
sloppy joe blend, house-made
beer cheese, pickled jalapeño,
scallion, ranch sour cream 12

SMOKED SALMON SALAD CROSTINI

house-smoked salmon salad,
baby arugula, avocado, pickled
red onion, fried caper,
everything seasoning, toasted
SIXTEEN BRICKS crostini 15

SHORT RIB TACOS

CHERRY COKE braised pulled
beef short rib, chipotle aioli,
pickled red onion,
fresh cilantro 16

PRETZEL NUGS

house-made beer cheese,
roasted garlic caramel 10

CRISPY CONFIT CHICKEN WINGS ^{GF}

eight count: 15
(choice of preparation)
cowboy hot, asian bbq,
smoky bbq, lemon pepper dry rub

MUSSELS* ^{GF}

served with toasted
SIXTEEN BRICKS baguette 18

(choice of preparation)

drunken-seafood broth,
chardonnay, shallot, garlic

diablo-seafood broth,
tomato, crushed red pepper,
shallot, garlic

GARDEN

(add chicken 6, shrimp 10, salmon 12)*

HARVEST MOON ^V ^{GF} ^{NA}

artisan lettuce blend,
roasted beet, goat cheese,
toasted pistachio, balsamic
vinaigrette 14

THE WEDGE ^{GF}

iceberg lettuce, crispy pork
belly lardon, sweet pickled
tomato, crispy shallot, crumbled
blue cheese, house-made blue
cheese dressing 12

CHOPPED CAESAR ^{GF}

chopped romaine lettuce,
house-made crouton,
shaved parmigiano reggiano,
white anchovy, house-made
caesar dressing 13

SAVOR

STEAK STROGANOFF

ANGUS RESERVE bistro filet,
roasted wild mushroom,
sweet pea, pearl onion, egg
noodle 32

SHORT RIB MAC • CHEESE

smoked gouda and cheddar
cheese sauce, CHERRY COKE
braised pulled beef short rib,
crispy fried shallots 18

ROASTED SALMON • RISOTTO ^{GF} ^{NA}

AKURA Norwegian Salmon,
butternut squash risotto,
toasted pistachio,
pomegranate molasses 30

SHRIMP • GRITS* ^{GF}

SHAGBARK SEED + MILL stone
ground yellow corn grits,
house-made ground chorizo,
gulf shrimp,
tomato + beer sauce 20

CAULIFLOWER TIKKA MASALA ^{GF} ^V

(choice of heat level 0 – 3)
curry roasted cauliflower, chickpea,
sweet pea, basmati rice 20
(add chicken 6, shrimp 9, salmon 12)*

SIDES

HOUSE-CUT FRENCH FRIES

4

SAUTÉED BROCCOLINI

6

SHAGBARK SEED • MILL STONE GROUND YELLOW CORN GRITS

4

CURRY ROASTED CAULIFLOWER

6

LENTIL SALAD

5

SOUPE DU JOUR

cup 6
bowl 8

Please let your server know of any allergies or
dietary concerns you may have when ordering

^{GF} Can be prepared gluten-free ^V Can be prepared vegan ^{NA} Contains nuts

20% gratuity added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

BREAD & BUNS

SANDWICH ONLY

substitute gluten-free bun 2

ROYALE W/ CHEESE*

ANGUS RESERVE beef patty,
sharp cheddar cheese, shredded
lettuce, roasted tomato,
shaved red onion, house-made
dill pickle, beer mustard
aioli, toasted potato bun 14
ADD BACON 2

IT'S ALWAYS SUNNY CHEESESTEAK*

shaved ANGUS RESERVE beef,
american cheese,
grilled onion + sweet pepper,
pepperoncini, mayonnaise,
toasted hoagie roll 16

RIVER'S RISING*

AKURA Norwegian salmon,
baby arugula, roasted tomato,
shaved red onion, lemon
caper dill aioli, SIXTEEN
BRICKS salted rye 18

SUPER SMASH BROS. WRAP ^V

smashed chickpea salad, baby
arugula, roasted tomato,
vegan aioli, lavash 14

SEOUL OF A REUBEN

thinly sliced house-made
corned beef, swiss cheese,
FAB FERMENTS kimchi,
2001 island dressing,
SIXTEEN BRICKS salted rye 18

CEMITA*

breaded buttermilk fried
chicken cutlet, oaxaca
cheese, shaved red onion,
fresh cilantro, avocado
crema, chipotle aioli,
toasted potato bun 14

THE MULTIBEAST 2.0*

house-ground beef and
chorizo patty, bacon,
cheddar, pickled jalapeno,
shredded lettuce,
chipotle aioli, onion jam,
toasted potato bun 18

BEVERAGES

Coke, Diet Coke,
Coke Zero Sugar,
Cherry Coke, Sprite 3

San Pellegrino,
Abita Root Beer,
Abita Cream Soda 3.50

Lemonade, Arnold Palmer,
Sweet Tea 3.50

Iced Tea, Hot Tea 3

Tela House Blend Coffee
by LA TERZA 3

LA TERZA cold brew 5